

FreeEnergyCheckup.com

Lock in your Restaurant Electricity & Gas Rates

Why give your hard earned money to a utility company.

ENERGY -SAVING SOLUTIONS

Energy-Saving Tips For Restaurant

What are the best and quickest ways for a Restaurant to save? Taking a few proactive steps to reduce energy usage can conserve natural resources, lower energy costs and save money:

General Tips

The most important tip for your restaurant is "turn it off!!"

- Keep pots covered to reduce heat loss.
- Keeping refrigerators full retains the cold longer and will cycle on less frequently.
- Turn off backup fryers and ovens during low production periods.
- Use insulated night covers on display cases.
- Install automatic door-closers and strip curtains on walk-in freezers or coolers.
- Make sure oven doors fit tightly by adjusting door latches, and that gaskets are in good condition.
- Buy insulated cooking equipment when possible as it keeps more heat in the equipment instead of the room.
- Dial in minimum settings. Boiling water with your temperature dials to the max and you might be throwing away more than \$1,000 per year.
- Close the lid on your food wells. Leaving the lid up on your prep table could increase electricity consumption by up to 50%.
- Fully load the dishwasher. It takes as much heated water to wash a partially full dishwasher as it does a fully loaded one.

Lighting Tips

Your lighting energy cost may represent as much as 50% of your Restaurant's energy bill. Fortunately, there are ways to reduce this cost:

- Install occupancy sensors or turn off lights to save up to 30 percent on lighting costs during normal working hours. Lights in closets, storage rooms, break rooms, restrooms, and even walk-in refrigerators can be left off when space is unoccupied or daylight is sufficient.
- Install timers, time clocks or photocells to ensure that interior and exterior lights are turned off at the appropriate time.
- Modernize your lighting by switching to newer, more efficient T8 or T5 lamps and fixtures. Use LED Exit signs. Replace incandescent bulbs with CFLs.
- Rely more on fans, less on air conditioning as energy use falls by 4 to 5 percent for every degree that you raise your cooling thermostat. Fans make it seem 3-4 degrees cooler.
- Switch to fluorescent lighting. Fluorescent lights use 1/4 to 1/3 of the energy that standard incandescent lights use, saving up to \$34 per year per lamp on your lighting bill.

Why should your Restaurant get a Free Energy Checkup?

1. Your current contract may be expiring. We can extend it at today's rate versus a rate at a future date.
2. You may not be getting the best current rate. Some have saved 30%.
3. We are currently in an energy crisis with the price of oil, coal and gas doubling. Many think trend will continue.
4. Same delivery company, you just write a smaller check to a provider.
5. It's your money and it costs nothing for the checkup.

Why lock in your energy costs with a fixed rate?

- You are looking for budget certainty
- You do not want exposure to the volatility of energy prices
- You do not want to alter your usage patterns
- You want to set the length of your contract
- You want stable and secure pricing throughout the life of your plan
- You want to be protected from potential future price increases
- You want peace of mind regarding future gas and electricity prices
- You want to create an asset for your Restaurant with low cost energy

A LOA or Letter of Authorization allows us to request your yearly electricity usage from your delivery company. It authorizes nothing else and does not give us permission to switch your energy providers.

Did you know that Southwest Airlines uses a hedged energy strategy and will enjoy oil at \$35 a barrel till 2010. Hedging energy and saving \$\$ is not just for large corporations.

Get your free energy checkup by faxing a copy of your electric and gas bills with completed LOA to 1-800-531-8074